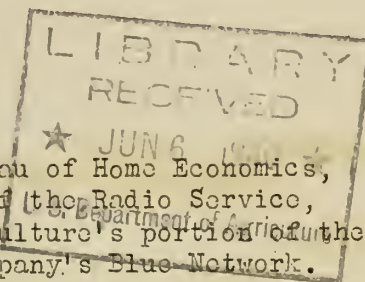


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COOKING OVER THE CAMPFIRE



A conversation participated in by Ruth Van Deman, Bureau of Home Economics, Elizabeth Pitt, Forest Service, and Wallace Kadderly, Chief of the Radio Service, broadcast Wednesday, May 29, 1940, in the Department of Agriculture's portion of the National Farm and Home Hour, by the National Broadcasting Company's Blue Network.

KADDERLY:

Now we have a little matter coming up that should interest just about everybody . . . especially those who have an outdoor fireplace . . . maybe a fireplace like one in the George Washington National Forest down in Virginia that Betsy Pitt of the Forest Service and Ruth Van Deman of the Bureau of Home Economics make a bee line for every time they get a chance . . .

PITT: (OFF MIKE)

Hey, Wallace, it's beginning to boil . . .

KADDERLY:

Just a second, Betsy . . .

VAN DEMAN (OFF MIKE)

It really is boiling, Wallace. You'd better take a look . . .

KADDERLY:

All right, Ruth. Here, pull the stove over this way a little . . .

NOISE OF RATTLING PANS

PITT: (FADING IN)

m-m-m-m, it smells good - - - -

VAN DEMAN:

Wallace, this idea of yours about the cheesecloth bag is all right . . . now we won't have to wait for the coffee grounds to settle before we can sample it . . .

KADDERLY:

Boy, this coffee'd better be good . . . you girls will be hanging it on me the rest of the summer if it isn't . . .

VAN DEMAN:

Well, we'll soon know. Here're the cups . . .

KADDERLY:

All right, here she goes. SOUND OF POURING COFFEE

This is your's Ruth . . . and here you are, Betsy . . .

VAN DEMAN)

) AD LIB ANSWER

PITT )

(over)

KADDERLY: (PAUSE)

(SATISFIED TONE) Well, ladies, what's the verdict? Is this good coffee?

PITT:

Ruth, you represent the food experts here. What do you think? Has Wallace proved his boast that he really knows how to make a perfect cup of coffee by his cold-water campfire recipe?

VAN DEMAN:

Personally, I've always rather leaned to the hot-water school of thought about making campfire coffee, but this is good . . .

PITT:

I agree with you . . . and if he gets results like this with nothing but that little charcoal campstove for inspiration, he ought to do super-special with a real campfire and tall trees and snowcovered mountains and all the rest of it.

VAN DEMAN: (LAUGHING)

I think that coffee pot is all the inspiration Wallace needs. It looks like it might have gone through a campaign with Andrew Jackson . . .

KADDERLY:

I'm sorry I can't claim that distinction for my camp coffee pot . . . but I am mighty fond of it. It's been with me on many a camping trip . . . brings back a host of pleasant memories. But haven't you folks forgotten something?

VAN DEMAN:

Forgotten what . . .

PITT:

What are you talking about . . .

KADDERLY:

Well, wasn't I supposed to tell how I made this coffee . . .

PITT:

Oh, that won't be necessary . . . your recipe is right here in this little leaflet we're going to offer our Farm and Home Friends today . . .

KADDERLY:

The leaflet on campfire cooking? How did this coffee recipe get in there? I remember when you asked Ruth Van Deman about the Bureau of Home Economics reviewing it for you . . . but there wasn't anything said about my favorite recipe for coffee.

PITT:

We wanted to surprise you. We got it from Josephine Hemphill . . .

VAN DEMAN:

She uses it all the time . . . thinks it's fine because it's so easy. . .

KADDERLY:

Betsy, may I have this copy?

PITT:

Yes, indeed.

KADDERLY:

Cooking Over the Campfire . . . The very thought does things to outdoor folks. Let's see . . . this is the 29th of May . . . yes, campfires are about to light up all over the country now . . .

VAN DEMAN:

Children are getting out of school. In a few days the camping and picnicking season will be in full swing. That Forest Service leaflet will help a lot of folks brush up on their outdoor cooking . . .

PITT:

Ruth found us some good picnic recipes for that leaflet, Wallace. Turn over there to page three . . . see that one right there . . . no, this one . . . savory hamburger . . . that's the one I'm going to try as soon as I get a chance . . .

KADDERLY:

M-m-m-m-m, onions n'everything . . . that ought to taste good under a big tree . . .

VAN DEMAN:

Of course, the Bureau of Home Economics hasn't done any special research on camp cookery, and we don't want to pose as an authority on it . . . but when the Forest Service asked us to help them with this leaflet, we felt maybe there were a few things we could suggest.

PITT:

Particularly about the job of getting variety into camp fare. The way food is put up nowadays, you don't have to eat the same thing three times a day. No matter how far you are from a store, you can have cocoa if you have dried milk. . . cocoa makes a good substitute for dessert.

KADDERLY:

Dried milk . . . all those dehydrated foods . . . work out all right. Betsy, I remember a trip I took once into the Mount Jefferson Wilderness Area in the Willamette National Forest . . .

PITT:

In Oregon . . .

KADDERLY:

Uh, huh . . . we carried everything on our backs on that trip . . .

VAN DEMAN:

Everything! Sleeping outfit, fishing tackle, food . . . all that on your backs?

KADDERLY:

Every bit of it. We were out ten days. To keep down the weight of our packs most of our foods were the dehydrated kind... powdered eggs, dried milk, dried string beans, dried prunes . . . and even dried potatoes.

VAN DEMAN:

And with the fish I know you caught, Wallace, you had about all you needed, didn't you?

KADDERLY:

Yes. We lived all right. It was the huckleberry season . . . so we had huckleberries for dessert most every night.

PITT:

They have good huckleberries in the Cascade Mountains of Oregon and Washington. The Indians pick thousands of gallons and dry them for winter food. The Forest Service has some special camping places in the National Forests out there . . just for the Indians.

KADDERLY:

There's one of those Indian campsites in the Mount Hood National Forest. I've seen it lots of times . . .

VAN DEMAN:

Wallace, let's go back to this Mount Jefferson camping trip of yours for a minute . . . wasn't that the trip where you lost the fish in the snow . . .

KADDERLY:

Yes . . .

PITT:

What happened?

KADDERLY:

Well, we were up pretty high most of the time . . . 5000 feet or more . . . and there were plenty of snowbanks to use for refrigerators to keep our fish in . . . one morning we carefully buried those fish before we started out for the day . . . and we didn't put any special marker up because we thought we could find 'em all right . . .

VAN DEMAN:

And that's where the sun fooled you . . .

KADDERLY:

It certainly did . . . when we got back, the sun had done a good job of melting down that snow and smoothing it over. We dug that snowbank all to pieces . . . but we got our fish. Took us an hour, though.

PITT:

Ruth, maybe we should have put some cautions in our leaflet . . . you know . . . be sure to have X mark the spot if you bury your fish in a snow bank . . .

KADDERLY:

That doesn't happen often. I'd suggest you use the space for a chili con carne recipe . . .

VAN DEMAN:

There's a good chili con carne recipe . . . and also one for Mulligan . . . the kind you start with a beef joint when you first get to camp and keep it going with all the leftovers from then on.

PITT:

That Mulligan's a good one. And Wallace, did you notice those recipes of famous camp cooks in the western lumber camps? They're something a little unusual in the recipe line . . .

KADDERLY:

That's great . . . some of those old camp cooks could put together excellent dishes . . . substantial food that had a fine flavor all its own. I think folks who like to cook out-of-doors will have a lot of trying out those lumberjack recipes. I see you've got both ways to make coffee . . . your way with hot water . . . and mine with cold water . . .

PITT:

Well, both ways are good . . . and we thought we'd give folks a choice . . .

KADDERLY:

Is this little leaflet free, Betsy?

PITT:

Oh, yes . . . as long as the supply holds out . . . and we've got plenty of them. A lot of folks go picnicking and camping in the National Forests . . . about 30 million last year . . .

KADDERLY:

And all you have to do to get the leaflet is send a postcard to the Forest Service, Washington, D. C. That right?

PITT:

Right . . . and mention Cooking Over the Campfire . . .

KADDERLY:

That's easy . . . Farm and Home Friends, if you want a copy of the Forest Service leaflet on "Cooking Over the Campfire," send your postcard to the Forest Service, Washington, D. C.

